

Exhibit No. 1
Date 4/8/2015
Bill No. HB 245

Support HB 245 and Natural, Unprocessed Milk in Montana

HB 245 would legalize the sale of natural, unprocessed milk by farmers directly to consumers at the point of production, requiring both animal and fluid milk testing for sales of milk and products from the farm at farmer expense. The bill was amended to allow co-ownership of an animal via a herd share.

Background:

- Farmers cannot legally sell raw milk in Montana, despite the fact that 40 other states allow sales or transfer of raw milk. Because of increasing demand for locally produced, fresh, unprocessed milk, this restriction has created a large underground market that continues to grow.
- One of many farmers in Montana has been providing raw milk through herd shares for over 11 years with no illnesses, with many infants from shareholder families born and raised on that milk. The farmer strives for a healthful product because of the relationship with the shareholders and the responsibility the farmer feels. Unfortunately, such farmers must remain under the radar or they are subjected to harassment and threats from the Department of Livestock.
- Per CDC data for MT, approximately 5,000 foodborne illnesses were reported between 1998 and 2012, traced to such foods as peanut butter, hamburger, pot pie, peppers, cookie dough, shredded lettuce, turkey, mango, alfalfa sprouts and mixed salad. None were attributed to raw milk.
- This bill allows direct sales from small scale farmers, requiring registration, signs and labels at the farm informing that the product is raw, and that the state has not inspected the farm. It includes animal and fluid milk testing, paid for by the farmer, as well as other safety features. It does not allow sales outside of the farm. *It also now allows herd shares, a contractual co-ownership of an animal whose owners are entitled to equal portions of the fluid milk from that animal (no milk products are sold).*

The Impact of HB 245

- The bill allows the growing underground raw milk market to come out in the open to flourish and provide economic benefit to the state, freeing farmers from continual fear of government harassment.
- The bill allows direct farm-to-consumer transaction at the point of production (the farm) so that consumers can make their own choices and have a face-to-face relationship with the local farmer whose own family drinks the same milk.
- Because sales would be limited to on-farm direct transactions, any problems would be immediately traceable to the responsible farm and would create no consumer confusion with pasteurized milk.

For more information: Chris Rosenau (406) 777-0944 Rosenau.chris@gmail.com

April 4, 2015

TO: Senate Public Health, Welfare, and Safety Committee Re: HB245

FROM: Frank White, Ph.D.

Retired Professor of Psychology



Over the course of several years I have familiarized myself with the issues and concerns over the legalization of raw milk. I have read many research articles and reports from the Center for Disease Control. I have studied the "Grade "A" Pasteurized Milk Ordinance", the "Milk for Manufacturing Purposes and its Production and Processing" as well articles published by the Weston Price Foundation. I have read testimonies both for and against raw milk. Each has its value and place in the discussion. From these diverse sources, I have deduced the following:

1. When milk and milk products are distributed to a disparate consumer base, wherein the milk and milk products are transported long distances, and handled by different people multiple times before reaching the consumer, a pasteurization program is appropriate for achieving an acceptable level of food safety and ensuring public trust in these products. Pasteurization serves the general public's best interest.
2. Mandatory pasteurization serves the general public but not individuals who wish to buy raw milk for personal use from a local dairy.
3. HB245 promotes the concept that individuals are capable and intelligent enough to enter into agreements with others based on mutual trust at the community level. I posit that pasteurization serves one consumer base and HB245 serves another.
4. CDC repeatedly states that raw milk "can" be a source of dangerous pathogens and should not be consumed. In truth, any food, if not handled properly, can cause serious illness, even pasteurized products.
5. Millions of people worldwide consume raw milk and milk products daily. This suggests that raw milk and milk products can be safely consumed. Raw milk is not inherently unsafe for human consumption.
6. The two major factors that impact the safety all milk and milk products are: herd health and human error in the collection, storing, packaging, and distributing of milk and milk products.
7. Milk drawn from healthy animals is safe to drink when collected and stored properly.

In conclusion, I believe that a pasteurization milk ordinance is appropriate and required for large dairy operations serving a non-personal consumer base. I believe that HB245 serves the needs and lifestyles of small dairies and individuals who choose to include raw milk in their diet. This current Montana legislature has a unique opportunity to craft legislation to not only lift the ban on raw milk, but to encourage and support small businesses. Raw milk and milk products can be safely consumed when herds are healthy and human error is reduced with appropriate guidance, education, and support. Current laws, with its punitive measures, have not stopped the sale and consumption of raw milk. Isn't it time to trust in the intelligence and integrity of conscientious individuals to choose what they eat and with whom they do business?

April 8, 2015

Dear Mr. Chairman and Members of the Senate PHWS Committee,

I am first of all a wife and mother of four young children. Secondly, I am an RN. With these two backgrounds I feel that I have a reason to be involved in the debate on whether purchasing raw milk should be legal in the state of Montana. First of all as a mother- I grew up on a farm with raw milk always available to us. My 4 siblings and I never got sick from the milk and have grown up to be healthy adults who have only had to use antibiotics once among all 5 of us. This is due not only to drinking raw milk but also a healthy lifestyle in general. However, I believe that all of the beneficial enzymes and vitamins that come from milk that has not been exposed to high heat has helped in developing healthy bodies with good immune systems.

As an RN I have spent many hours studying the human body. I have seen the medical community cover illnesses with many different medications. I would like to see a new awareness of preventative medicine. This would lead to a longer, healthier life. There are many ways to become a healthier individual, and I believe raw milk is one of these ways. There are many beneficial components to raw milk- naturally occurring vitamins (rather than "fortified" milk that has been fortified with synthetic vitamins that our bodies have more difficulty using), natural enzymes (which help our bodies to digest the milk and also the sugar in the milk), and beneficial bacteria (which can work alongside our immune system to keep pathogenic bacteria at bay).

As an individual, I believe it is my right to choose whether or not raw milks benefits outweigh the risks. I am an informed individual who is doing everything that I can to raise healthy children. I would never put my children at risk knowingly. I have researched raw milk to an extent that makes me feel informed enough to make that decision on my own. I have arrived at the conclusion that for the sake of my children's health I would purchase raw milk for them if given the chance. A quick search on the internet uncovers numerous stories of deaths from E. Coli which is linked to spinach and other fruits or vegetables. However, these are also things that when I go to the store I have to make a decision. Do the benefits outweigh the risks? That decision should be mine and not the decision of the government.

Thank you for your time,

Karissa Springer, RN

April 4, 2015

Senate Public Health, Welfare and Safety Committee,

Please consider voting "yes" on HB245.

I am a retired registered nurse that has worked in the health field for nearly 30 years. I have been well aware of the fears over drinking raw milk from the medical perspective. Over the past 15 years (since my daughter and granddaughters have recovered from food allergies), I have researched much information from various organizations that claim the safety of raw milk from clean, conscientious family farms.

My two teenage granddaughters developed food allergies at early ages from the overly processed, pasteurized and additive laden foods that are being sold under the name of "food". After much testing and prescription drugs, which gave no relief, my daughter was led to a Natural Medicine physician. Since the girls have been eating only clean organic food, drinking raw milk, and increasing their intake of fruits and vegetables there has been a tremendous turnaround in their health. No "drugs" are required to keep them healthy. As a result of their healthy diet, and regular exercise, they are vibrant, slim, clear-skinned, conscientious and intelligent young ladies. Their whole family has been drinking raw milk for many years.

My husband and I have also been drinking raw milk for the past 15 years with no ill-effects. In fact, my husband had a milk intolerance before this and needed to take Lactase enzymes before ingesting dairy products. Since drinking raw milk (which has lactose in it naturally) he has not needed the tablets.

Again, please vote "yes" on HB 245 allowing us all to have the opportunity to choose for ourselves what foods we will feed our families.

Respectfully,

Barbara Halver, RN, CWS

April 6, 2015

Testimony Regarding Raw Milk

As a licensed veterinarian in the state of Montana, I am very aware of concerns about zoonotic disease. TB and brucella testing requirements are reasonable for raw milk dairies to comply with at the dairies expense.

I would like to comment on the assumption that pasteurization makes milk totally safe and that it is of equal nutritive value as raw milk. The CDC released a paper in March 2012 (Langer paper) that showed no statistical difference in illness attributed to raw milk products compared to those from pasteurized milk products.

One of the tests to determine if milk is adequately pasteurized determines if the enzyme alkaline phosphatase is destroyed. If it is destroyed, the milk is determined to have met pasteurization standard. Alkaline phosphatase is the enzyme that allows the calcium in the calcium lactate to be absorbed into the bone. So pasteurization actually kills enzymes that make milk a very good food source of calcium for the body. If one reads the FDA standards for adulterated food (which is not allowed to be sold), pasteurized milk would meet those standards.

Producers know that you cannot raise calves on pasteurized milk. Enzyme systems for absorption of nutrients have been killed and calves fail to thrive. For these same reasons, pasteurized milk is not a source of available nutrients compared to raw milk for people.

Those who wish to purchase raw milk because of its known superior nutritive value and dairymen who wish to provide the raw milk products should not be made criminals and raw milk should be available to those who wish to purchase it. This bill provides structure to the producers and a way or making their operations subject to inspection if the need arises.

A recent statistic listed prescription drugs as the number 4 cause of death in the United States. Illness or death from raw foods in general is rare. More deaths have occurred from eating raw vegetables (from salmonella and listeria and E. Coli) that have ever been attributed to raw milk. Yet is it not illegal to sell prescription drugs or to to sell or eat raw vegetable and fruit (which is even encouraged by health conscious practitioners). This bill provides more than adequate oversight to ensure that facilities that produce and sell raw milk meet standards of safe food production. I encourage the committee to approve this bill.

Jean Allbright DVM
MT License # 747

----- Original Message -----

Subject: Re: Wednesday's raw milk hearing

Date: Mon, 6 Apr 2015 15:06:12 -0600

From: Hollie Greenwood <hollie@realcooking.net>

To: Chris Rosenau (gmail) <rosenau.chris@gmail.com>

I'm a nutritionist with a private practice in Missoula. Because it is illegal to obtain raw milk in the state of Montana, I've been forced to take my clients off dairy. I don't recommend conventionally-raised, pasteurized, homogenized dairy to my clients because it can be quite inflammatory for most of them. I have found it to exacerbate symptoms like asthma, allergies, digestive issues, and bowel distress. Furthermore, these modern processes destroy many of the vitamins, enzymes and nutrients in the milk products that would otherwise make it healthy to consume.

When I practiced in CA, where raw milk was and still is accessible, raw cultured dairy was an important part of my nutrition treatment plan. Dairy products consumed in this way are considered living foods that can provide healthy bacteria and can aid digestion. I would love to be able to recommend raw dairy to my clients again and I urge you to pass this bill.

Thanks for your time,
Hollie Greenwood, MS, NC

Ken Miller
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Kendmiller57@earthlink.net

Montana Senators,

As a former Grade A dairy farmer and former State Senator, I urge you to support HB245.

I could talk to you about all the health benefits for raw milk, like how raw milk perhaps had something to do with my growth to 6' 6" in height. I could talk to you about some of the concerns with processed milk, but I'm confident many others will discuss those issues with you.

But for me it's all about free market. If I am a willing buyer, and I'm satisfied that the willing seller is providing me with a quality product, government should not intervene in that agreement. There are many that want the option of buying processed milk for their family and that is fine and those options exist. But a family that wants raw milk should also have options for their family.

Thank you for serving and for taking the time to read my opinions.

Best wishes,

Ken

April 8, 2015

Members of the Committee:

We have been asked to submit testimony because we are a raw milk dairy that operates under a herd share program. We will not identify ourselves due to possible intrusion by the Dept. of Livestock.

This business launched in 2007. Since then, 19 babies have been born to shareholder families. We face these families every week and they trust us to provide a high quality product, therefore we are greatly motivated to do just that.

Our goal is to care for healthy cows. We follow the premise presented by Dr. Hubert Karreman, V.M.D. which is: dry bedding+ fresh air +sunshine +well- managed pastures+ high forage rations = healthy animals. The cows also have access to free choice, café-type minerals. Our vet makes regular visits to carry out routine tasks such as Bangs vaccinations and collection of milk samples. We have not had a sick animal for over 3 years.

Our milking process is performed in a barn with a concrete floor with a closed milking system. Udders are cleaned with an iodine solution. The milk is not exposed to air until it is taken into the milkhouse (a separate room) where it is poured into jars and submersed into an ice water bath. Commercial refrigerators complete to cooling process.

We have not had any shareholders become ill from our milk. Some have been with us for 11 years (before expansion). We drink our own milk. Shareholders know they are welcome to visit at any time. We have conducted field trips on occasion.

Raw Milk Testimonial

I had the privilege of attending the raw milk hearing before the House committee, and I came away saddened by the fear-mongering and misinformation presented in emotional terms. There is a little truth in every lie. You are in the unenviable position of weeding through agenda, the Big Ag money trail, and poor science.

During the hearing before the Representatives, the opponents' main argument was that of risk, and the proponents spoke of their right to take risk as being part of the human experience played out in all of daily life—the risk to ride in a vehicle, the risk of walking down stairs, and so forth. The mathematical statistics cannot lie, and if you have eaten an FDA-approved twinkie in the last year, your statistics for risky behavior make our hearing today unnecessary. And that brings me to the first of 4 points I would like to make:

- 1) **Risk belongs to the risk taker.** At what point does personal responsibility for risk come into play? Do the number of mountain biking accidents in Montana lead to legislative hearings about whether mountain biking should be banned altogether? Where will we, as the community of Montana, draw the line between personal liberty and a reactionary stance to the latest headline?
- 2) **All options carry risk in some form.** What opponents hope you do not see is the latest FDA recall list because on any given day, you will find pasteurized dairy products containing Listeria or Salmonella...and you will see Listeria, Salmonella and many other bacteria in an unfathomable number of non-dairy products. As of yesterday, **27 brand names** of nuts and trail mixes have been recalled for salmonella! We are not outlawing Trader Joe's Mixed Nuts or Whole Foods Trail Mix today. So let me just restate my second point—all options carry risk in some form and we also need to look at the risk through the lens of consistency in our response.
- 3) **Pasteurization is experimental in the annals of history.** I am certain you are aware by now of how pasteurization saved lives in an era of squalor and filth—an era that pre-dates Lister's ideas of sanitation. People drank milk long before the late 1800's and the Industrial Age. Sorry for the obvious fact, but there you have it. It was only when people tried to cut corners with livestock feed and milking conditions that pasteurization was necessary. Our science has moved beyond that filth and squalor, and so should we. It's time to move beyond an outdated experiment as *the only legal choice*.
- 4) **Pasteurization cannot protect you from post-pasteurization bacteria.** The most dangerous point of contamination is at milking, this is true, and so sanitary conditions must be considered. From there, milk destined for the grocery store goes through some horrendous food-handling processes. For instance, did you realize that a milk tanker truck carries between 4,000—8,000 gallons of milk? The milk from multiple farms is mixed and the possibility of traceability is gone forever. Milk, in such a truck, travels to the pasteurization facility—and no one in this room will tell you that pasteurization kills all bacteria. In fact, only the meanest tend to survive since the "good guy bacteria" is now dead and unable to fight. Here is something you should know about

pasteurization, in regards to re-contamination: There is something called a plate heat exchanger which uses gaskets to keep the raw milk from re-contaminating the pasteurized milk. If gaskets are overtightened, were improperly installed, were exposed to too high a heat for long periods of time, or were not properly maintained, the milk is contaminated. That information is readily available on the manufacturer's websites. From there, the milk must be packaged, transported, refrigerated, and stored. Pasteurization does nothing to inhibit contamination; to the contrary, it harbors dangerous bacteria with no enzymes to combat it. Thus, the FDA recall list.

By applying logic to the area of risk, we have moved the conversation forward by considering these four points: risk belongs to the risk-taker, and all options carry risk in some form. We also know that pasteurization is not only "new" in the annals of history and served its purpose before good science caught up to it. And in closing, it is also only one early step of many steps to get the milk to the table, so it does nothing to prevent contamination in post-processing. For those of us who study these matters for ourselves and make conscientious choices for our families, please allow us the freedom to operate according to our own knowledge and beliefs. Thank you.

/s/ Chaya Foedus
Helena, MT

Dianna M Humphrey
Montana Lil Bit Dairy Goats
14 2nd Lane SE
Fairfield, MT 59436

April 6, 2015

Committee members,

I was raised on fresh goat and cow's milk throughout my childhood. I am a very healthy person, I have never been hospitalized except for the birth of my 3 children.

I feel that what I was raised on has a lot to do with the health I have now at 63. I feel that everyone can benefit from drinking raw milk. Anyone with an internet connection can find all of the risks in drinking the milk we buy in stores now there really is not much left of the real milk product once it gets to the store shelves. Also they can find the true facts about Raw Milk on line as well, please allow us to make that choice ourselves.

I think it should be every person's right to choice what they want to eat or drink of their own free will. It is our right to make the choice to eat pure and natural verses chemically modified food that no longer is what it started out to be in the first place. I do not want milk that comes from cows on hormones and eating GMO grain that is then again changed even more by the processing that it goes through to be sold in stores.

I have been raising goats for over 8 years now, my family drinks the milk, I make cheese, yogurt, ice cream and cook with it as well. It is so hard to tell people they can't buy the milk I throw away because the State has a law against me selling or even giving it to them. I also make soap from it that I sell at the Farmers Market in Great Falls. I meet people there at every market that ask all the time about buying milk, it is so hard to tell them here in Montana it is against the law to sell or give it away. With all the freedoms the State of Montana fights for we should also fight for our individual rights to choice of whether we want to drink good fresh Raw Milk or chemically enhanced forms of milk sold in the local grocery stores.

I would appreciate your vote to pass this bill for all of us out here that want to have this choice to buy and sell Raw Milk in our wonderful State of Montana.

Thank you



Dianna M Humphrey

www.MontanaLilBitDairyGoats.com

www.RisingStarCreations.com

April 4, 2013

Mr. Chairman and Members of the Committee;

My name is Karen Tinney and I live in Darby Montana. I am a retired Registered Nurse and Health Educator with 32 years of experience. My credentials do not make me an expert on the topic of raw milk, but my education and years of practice do allow me to exercise a theoretical model of the risk benefit analysis that people use when making decisions about consuming pasteurized or raw milk.

Most people prefer pasteurized milk because they feel reassured about the safety of the milk. It is stamped as safe by the government and people perceive that the milk they purchase will always be safe to drink. It is also readily available in the supermarket and is priced much lower than raw milk. Because of the safety, availability and price, most Montanans perceive little to no risks, and a high level of benefit in purchasing pasteurized milk.

The risk benefit analysis that people use to buy raw milk has many more variables. There is a risk of developing an infectious disease. The risk is statistically small in comparison to infectious disease rates caused by poultry, beef, eggs and vegetables.

Advocates of raw milk believe they can make an intelligent decision by buying raw milk at dairies where they can observe the milking procedures, the cleanliness, the feed and other pertinent health issues. Consumers considering the benefits of raw milk would like to choose a product where the cows are not fed corn with high fructose content, or with feed that is genetically altered. They are concerned with the hormone and antibiotic injections. They are concerned that the dairy industry is currently asking the FDA for permission to add aspartame into milk without printing this additive on the label.

Consumers believe (rightly or wrongly) that raw milk has many specific health benefits that pasteurized milk does not provide. Finally, if the consumer decides they would like to use raw milk, they will have to drive to a farm and pay a substantially higher price for the milk. Why is this important? A potential purchaser of raw milk has made an intelligent decision, calculating a complicated set of statistics about the potential for infection versus another complicated set of decisions about the benefits, availability and cost.

So what should a government's role be in regulating food when it is in conflict with people's right to choose foods they consider important to their diet? Montana government has decided not to regulate high corn fructose, high fat, high sugar and high caloric foods. They have decided not to regulate the intake of tobacco. This decision causes hundreds of thousands of

illnesses that cost Montana millions of dollars a year in uninsured health care and lost productivity. Why then, should there be a restriction on the purchase of raw milk? There may be an additional three or four cases of foodborne illnesses in the state. The cost would be infinitesimally small compared to all other foodborne illnesses. This risk does not merit governmental intervention or regulation.

Just as consumers have a choice in purchasing foods that are considered healthy as well as foods that are considered unhealthy, the key word is that Montana citizens have a choice. Consumers make health risk benefit analysis for food consumption every day. The freedom of choice far outweighs the interests of any industry that wants to preserve corporate interests. I urge the Senate Agricultural Committee to pass HB574 without amendments today.

Thank you for your consideration in this important matter.

Karen Tinney

Dear Senate Committee Members;

My name is Brenda Yirsa. I reside in Big Sandy, MT.

Unable to attend the hearing on April 8, I have chosen to send in a written testimony in support of HB 245, i.e., the raw milk bill.

I encourage you to send this bill to the Senate floor for a vote.

I have attended the House hearings in 2013 and 2015 and was able to watch the Senate hearing in 2013. It is hard to ignore the fact that the opponents who testify are paid by the state or are very intimately involved with the larger dairy industry. I have not heard anyone testify who was worried that a bill like this will force them to drink fresh milk.

On the other hand, those who represent the proponents are voting citizens who are taking the time to educate themselves about raw milk. The economic and food freedom that this simple product represents to these voters should not be understated.

When I have listened in on these hearings, it is hard not to feel from the opponents that they think they somehow know more than the simple citizens who want to buy or sell raw milk. A name tag and a title does not mean one has the corner on education and knowledge any more than the small farm owner who wants to make a better living or the city family who wants a source for wholesome milk.

I, too, have done my own research into the pros and cons of raw milk and in the end, raw milk always wins.

It is time for Montana to catch up to the states that already allow raw milk sales.

Please send this bill to the floor.

Thank you for your time.

Brenda Yirsa,

22509 Judith Landing Rd

Big Sandy, MT 59520 406-386-2283

Quincy Daniel OrHai
For the OrHai Family
13360 Rose Creek Road
Bozeman, MT 59715
406-585-5858 (Verizon cell - voice and text) orhaim@montana.com

To: The Montana Senate Public Health, Welfare and Safety Committee

April 7, 2015

Honored Senators of Montana;

You are being asked to allow Montanans direct access to raw milk from cows, goats or sheep, and products such as cheese derived from such raw milk. You will hear from some interested parties that such milk or dairy products are somehow dangerous or potentially unhealthy.

I ask you to please consider the source of such opinions - are they truly disinterested? Or is there a financial incentive involved here?

If so, which side are you on? There can be few clearer cases of "the people" vrs "the corporations and the government" than this question of freedom to feed ourselves and our children as we see fit.

By the terms the opponents of this bill are dictating, even our own mothers milk would be prohibited!

My children were all raised on nutritious, tasty raw milk. I also was raised on raw milk, as were my parents, grandparents and all my ancestors back to our beginnings, millenniums ago. Humans have always, throughout our history, had direct access to healthy raw milk. The idea that such a product should somehow be prohibited is, at least to country folks, ludicrous.

I know that many - perhaps most - of you are city folks. Perhaps you have never had much - or even any - food direct from the land, grown by yourself or others that you personally know. Please understand that for myself, and for many other Montanans, Food Freedom is something we take seriously. Particularly you Democrats that loudly claim to be for the common folks, please consider for a moment the David vrs Goliath nature of this battle. Which side are you on?

I have seen raw milk turn anemic, unhealthy babies into radiant, healthy children in a matter of days or weeks. I know this is anecdotal, but it is also true. Raw milk is just plain good for many, many people. Maybe this all-natural, historic food staple isn't for everyone, but we are not asking for force feeding of it! We just want the government to back off and leave us alone to enjoy our own healthy natural food, raw milk.

Thank you for your consideration, and for voting for Food Freedom and Raw Milk access.

The OrHai family

TO Whom IT MAY CONCERN

MY NAME IS THINE MOSS A WWII Vet
APPROXING 89 YRS OLD WE OWN A BASSIN
& I WORK AT IT 6 DAYS A WK. WE DELAYED FOR
18 YRS - ENDING UP WITH 150 COWS WE WERE
~~RAISED~~ RAISED ON RAW MILK & NEVER HAD
ANY PROBLEMS. ~~WE~~ I FEEL RAW MILK
SOLD & PRODUCED UNDER A CONTROLLED
~~CERT~~ ENVIRONMENT WOULD BE GOOD FOR
ALL CONCERNED BOTH THE PRODUCER
& THE CONSUMER

Thine Moss

DAY 406-728-8754
ATTN MITCH ROSENAN

Mitch Rosenau P.O. Box 478 Lol, MT 59847
406-777-0944

Committee members:

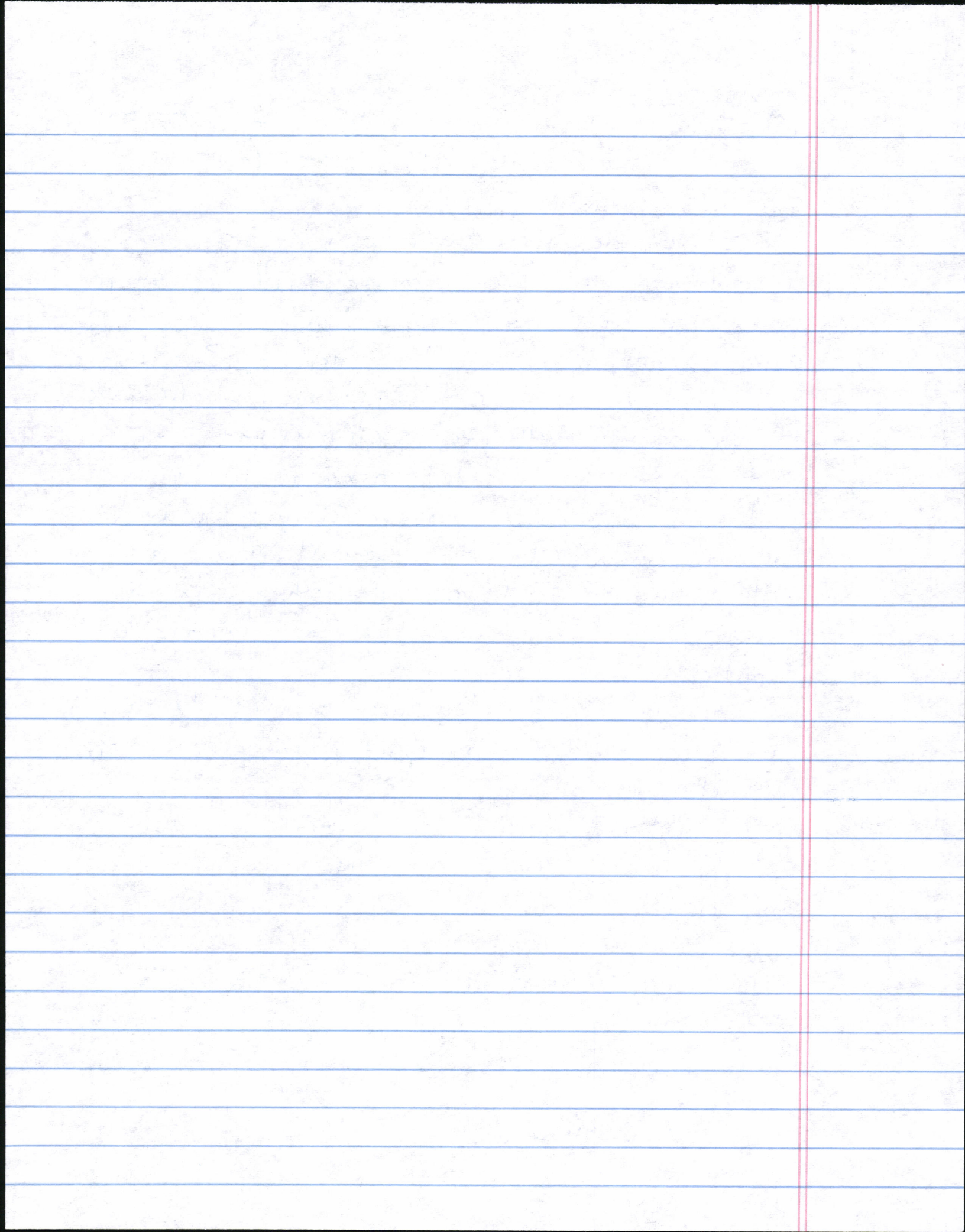
I was raised drinking raw milk, first from a neighbor who had extra milk in gallon glass jars, and later from friends who had a small grade A dairy, about 30 cows. Myself and my 3 siblings rarely got any colds or flu and to this day none of us have any allergies or asthma, and I am now 53 years old. I ended up helping with the milking operation at times and enjoyed the work and the milk. We got it straight out of the bulk tank even if it was still fresh and warm and took it home and put it in the fridge to separate and cool.

Once it had separated, we skimmed the cream off with a ladle and made ice cream and butter with it.

This continued until my parents retired and we moved, to this day I miss the fresh milk and cream.

Please support HB 245 and make fresh milk legal again as the first step towards food freedom.

Sincerely,
Mitch Rosenau



April 8, 2015

Dear Chairman Thomas and Members of the Committee,

As proponents of the availability of raw milk for public consumption, we strongly urge you and the other committee members to vote in support of HB245.

Raw milk is almost exclusively produced by local farmers, and local farmers use more sustainable methods that have far less of an environmental impact than drinking milk produced in large confinement feeding operations thousands of miles away. These small farm cows eat grass almost exclusively, and the milk from these cows has higher levels of fat-soluble vitamins and conjugated linoleic acid (CLA) as well as essential fatty acids. This milk contains all eight essential amino acids, more than 60 enzymes, and a wide range of minerals and trace elements.

The pasteurization process reduces the nutritional quality of milk products. Research has shown a decrease in manganese, copper, and iron after heat treatment. The FDA acknowledges that pasteurization destroys a substantial portion of the vitamin C in milk, and sterilization is also known to significantly impair the bioactivity of vitamin B6 contained in milk. Beta-lacto globulin, a heat-sensitive protein in milk that is destroyed by pasteurization, increases intestinal absorption of vitamin A, so the supplemental vitamin A in conventional milk may be harder to absorb. While pasteurized milk does retain some level of nutritional value, it seems that unpasteurized milk is superior in vitamin and mineral content overall.

Please allow us, the consumer, to make the choice of what our families eat and drink.

We thank you for your consideration.

Heidi Meyer
Loagin Robinson
Terry Woods
ALAN BAGLIEN
Dennis Brown
LINDA BROWN
Kee Carlee

Heidi Meyer
Loagin Robinson
Terry Woods
Alan Baglien
DENNIS BROWN
Linda Brown
Kee Carlee

Diane Carroll

Elizabeth Cassinos

Tom Cassinos

Jessica Boudreau

Bailey Furry

Susan Sciandra

Danna Thumke

Rachel Anden

Darren Robinson

Kim Burr

LORI ROTTERON

Sandy Keaster

John Sala

Shasta Retzlaff

Michelle Olmstead

Kodon Olmstead-Wickstrom

Scott Sala

Leona Sala

Irene Thumke

Robyn Mohs

Mike Carella

Jean Edward

Diane Carroll

Elm CM

T.C.

Jim Ball

B. Furry

Susan Sciandra

Janna Thumke

Rachel Andersen

Alphonse

Kim Bolan

Don Bellant

Sandy Keaster

John Sala

Shasta Retzlaff

Michelle Olmstead

Scott Sala

Leona Sala

Irene Thumke

Robyn Mohs

Robert Clark

JEAN EDWARDS

Joseph Edwards

Ebony Jolly

David DeMay

Jim Brannock

Lea Freitas

Mike Vaughn

Deul Ha

Michele Lorely-Svendsen

David C. Jorgerson

Bonnie Rouse

Robert Clark

Michael H. Hall

Greg Benson

Cindy Benson

Bryan Andersen

Susan Held

Kaitlyn Connelley

Alice Hinck

DOUGLAS BAUM

JOE EDWARDS

Ebony Jolly

David DeMay

Jim W. Brannock

Lea Freitas

Mike Vaughn

Mary Clark

Michele Lorely-Svendsen

David C. Jorgerson

Bonnie Rouse

Robert Clark

Michael Hall

Greg Benson

Cindy Benson

Bryan Andersen

Susan Held

Kaitlyn Connelley

Alice Hinck

Douglas Baum

To Chairman Thomas and Members of the Committee:

In the United States, the top six dairy states are, in order by total milk production: California, Wisconsin, Idaho, New York, and Pennsylvania. Dairy farming is also an important industry in Florida, Minnesota, Ohio and Vermont.

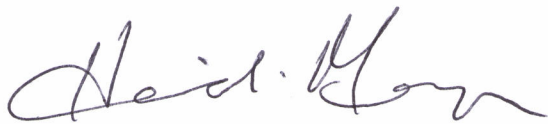
In 40 states, raw milk is available for purchase, each of the aforementioned states included.

Why can't this be for the great state of Montana? How are Montana's dairy farm practices any less safe?

Please allow the citizens of Montana the freedom to choose raw milk.

Thank you for your consideration.

Sincerely,

A handwritten signature in dark ink, appearing to read "Heidi Meyer". The signature is fluid and cursive, with the first name "Heidi" written in a larger, more prominent script than the last name "Meyer".

Heidi Meyer

April 8, 2015

To: Chairman and Members of the Public Health, Welfare, and Safety Committee

From: Christine Zarling, Helena, MT

Thank you for listening to the supporters of this bill. May I respectfully ask that you vote yes in support of HB 245.

With the safety provisions included in this bill, how can you not vote yes? If you vote no, then shouldn't we be precluded from purchasing pasteurized milk, ice cream, fresh lettuces and spinach, and other produce such as cantaloupe, and various forms of meat? All these other foods HAVE killed people in the past despite the safety procedures they follow.

The statistics are out there – raw milk IS safe if handled properly – (please read the attached reference during your deliberations). Please don't allow the opposing parties to demonize this health food that has been consumed by numerous cultures around the world for thousands of years.

Those of us who are educated about raw milk know that the benefits of this unadulterated food far outweigh the risks when the milk is produced by a farmer who has a passion for the well being of his/her animals and the quality and safety of the milk produced.

Those who are educated about the benefits of raw milk also take the time to know the farmer, inspect the safety procedures at the farm in order to gain first-hand comfort that we can trust the farmer.

I had the right to purchase raw milk for my family when I lived in Minnesota. I fed it to my family of 6, and during the few years we consumed raw milk there just prior to moving to Montana, none of us ever became ill. Please protect my right to seek out unadulterated milk from honest, hard-working farmers who know their vocation.

Sincerely,

Christine Zarling

New Studies Confirm: Raw Milk A Low-Risk Food

June 11, 2013

WASHINGTON, DC—Three quantitative microbial risk assessments (QMRAs) recently published in the *Journal of Food Protection* have demonstrated that unpasteurized milk is a low-risk food, contrary to previous, inappropriately-evidenced claims suggesting a high-risk profile. These scholarly papers, along with dozens of others, were reviewed on May 16, 2013 at the Centre for Disease Control in Vancouver, BC (Canada), during a special scientific Grand Rounds presentation entitled “Unpasteurized milk: myths and evidence.”

The reviewer, Nadine Ijaz, MSc, demonstrated how inappropriate evidence has long been mistakenly used to affirm the “myth” that raw milk is a high-risk food, as it was in the 1930s. Today, green leafy vegetables are the most frequent cause of food-borne illness in the United States. British Columbia CDC’s Medical Director of Environmental Health Services, Dr. Tom Kosatsky, who is also **Scientific Director of Canada’s National Collaborating Centre for Environmental Health**, welcomed Ms. Ijaz’s invited presentation as “up-to-date” and “a very good example of knowledge synthesis and risk communication.”

Quantitative microbial risk assessment is considered the gold-standard in food safety evidence, a standard recommended by the United Nations body Codex Alimentarius, and affirmed as an important evidencing tool by both the U.S. Food and Drug Administration and Health Canada. The scientific papers cited at the BC Centre for Disease Control presentation demonstrated a low risk of illness from unpasteurized milk consumption for each of the pathogens *Campylobacter*, Shiga-toxin inducing *E. coli*, *Listeria monocytogenes* and *Staphylococcus aureus*. This low risk profile applied to healthy adults as well as members of immunologically-susceptible groups: pregnant women, children and the elderly.

Given that these QMRAs appear to contradict a long-held scientific view that raw milk is a high-risk food, Ms. Ijaz noted (in line with United Nations standards) that it is important to confirm their accuracy using food-borne outbreak data. The accuracy of recent QMRA findings was scientifically demonstrated using a combination of peer-reviewed data and Ijaz’s own recent scholarly working paper, which analysed U.S. outbreak data for raw milk using accepted methodologies.

Peer-reviewed outbreak data confirming a negligible risk of illness from *Listeria monocytogenes* in raw milk was particularly notable, and demonstrates the inaccuracy of a high-risk designation given to raw milk in an older U.S. government risk assessment for *Listeria*. The forty-year worldwide absence of listeriosis cases from raw milk presented in a 2013 scholarly review, and affirmed in the QMRA results published in 2011, is attributed by European reviewers to the protective action of non-harmful bacteria found in raw milk.

“While it is clear that there remains some appreciable risk of food-borne illness from raw milk consumption, public health bodies should now update their policies and informational materials to reflect the most high-quality evidence, which characterizes this risk as low,” said Ijaz. “Raw milk producers should continue to use rigorous management practices to minimize any possible remaining risk.”

Ms. Ijaz used extensive high-quality evidence to further deconstruct various scientific myths from both raw milk advocates and detractors. As Ijaz pointed out, increasing evidence of raw farm milk’s unique health benefits to young children, as well as the possible detriments of industrial milk production practices, will need to be carefully considered in future risk analyses. She recommended an honest, evidence-informed dialogue on raw milk issues

between producers, consumers, advocates, legislators and public health officials.

"The BC CDC should be commended for recognizing this important research on raw milk safety," said Sally Fallon Morell, president of the [Weston A. Price Foundation](#), a non-profit nutrition education foundation that provides information on the health benefits of raw, whole **milk** from pastured cows. "I look forward to productive discussion with the US CDC and Food and Drug Administration in light of this new scientific evidence."

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Contact: Liz Reitzig, Hartke Communications

Email: Lizreitzig@gmail.com

Tel: [301-807-5063](tel:301-807-5063)

References and interviews available upon request.

Direct presentation link: <http://phsa.mediasite.com/mediasite/Play/b54b4be24bab4f4581ef0fdd8023d38d1d>

My name is Terry Wolfe, Missoula attorney and owner of 2 milk cows and a calf (actually, I should say they belong to my wife).

I have been frustrated for years because I know the value of unprocessed foods, including milk, but could not obtain it legally. My wife, Laura Wolfe, said she would milk a cow if we got one.

Our whole family has utilized raw milk for 3 years now and have not only not been harmed by it but believe, to a person, that we have benefited from raw milk. Why do Montana citizens lack the freedom to choose raw milk if they so desire?

We have had to deny access to our milk to numerous passerby who, seeing our cows, asked if they could purchase milk.

My family members and I stand ready to assist in passing this bill.

Terry, Laura, Lauren, Rachel and Deja Wolfe
12500 Hwy 10 E. Clinton 59825
Terry 239-1240

